

BANCONE

Feasting menu

Nocellara olives from south west Sicily vg

Honeyed garlic focaccia v

Swiss chard with chili & garlic v

Burrata, agrodolce onions & crispy shallots v

Panelle with smoked duck breast, lardo & whipped anchovies

Silk handkerchiefs, walnut butter & confit egg v

St. George mushroom, Morel & ricotta ravioli v

Spicy pork & n'duja ragu with mafalde

Monkfish, risina beans, taggiasca olives & sea herbs with mafalde

Chocolate balsamic mousse with oats, cherries and goat curd snow v

Chamomile poached pineapple, coconut foam, basil & honey tuille

Lunch £25 per person

Dinner £35 per person

Please let us know if you have any dietary requirements

An optional gratuity of 12.5% will be added to the total bill
and shared by the whole team

bancone.co.uk